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(54) Process for preparing 2,5-Diketogluconic Acid

(57) A process for producing 2,5-diketogluconic acid which comprises aerobically propagating Acetobacter cerinus in a glucose medium and then recovering the resulting 2,5-diketogluconic acid or processing the fermentation broth by selective reduction to yield 2-ketogulonic and 2-ketogluconic acids.

Process for Preparing 2,5-Diketogluconic acid

5	2,5-Diketogluconic acid is a useful intermediate in the synthesis of vitamin C. Reretolore, 2,5- diketogluconic acid has been produced by several different varieties of bacteria such as Acetobacter diketogluconic acid has been produced by several different varieties of bacteria such as Acetobacter diketogluconic acid has been produced by several different varieties of bacteria such as Acetobacter diketogluconic acid has been produced by several different varieties of bacteria such as Acetobacter diketogluconic acid has been produced by several different varieties of bacteria such as Acetobacter diketogluconic acid has been produced by several different varieties of bacteria such as Acetobacter diketogluconic acid has been produced by several different varieties of bacteria such as Acetobacter diketogluconic acid has been produced by several different varieties of bacteria such as Acetobacter diketogluconic acid has been produced by several different varieties of bacteria such as Acetobacter diketogluconic acid has been produced by several different varieties of bacteria such as Acetobacter liquifa-	5
10	ciens and Pseudomonas sesami. The use of these micro-organisms, however, is not completely from an industrial point of view because of the production of large amounts of brown or yellowish-brown pigments as by-products of cultivation, thereby decreasing the purity of the co-produced 2, 5-	10
	diketogluconic acid. U.S. Patent 3,790,444 claims the production of 2,5-diketogluconic acid, without accompanying brown pigment, by a new species designated Acetobacter fragum.	15
15	use of readily available, publicly held strains of <i>Acetobacter cerinus</i> . Two of these strains, IFO 3263 and 3266, produce 2,5-diketogluconic acid in yields of >95% (based on glucose).	
20	solution of 2,5-diketogluconic acid may be selectively reduced to provide a mixture of 2 acting and according to the 2-ketogluconate which can be converted to ascorbic and erythorbic acids.	20
	process of the present invention, readily available strains of Acetobacter cerinus. An of the investigation to produce keto- held strains of Acetobacter cerinus have been tested and shown in this investigation to produce keto-	25
25	the keto-acid produced is entirely desired 2,5-diketogluconic acid in yields of 250% (Sace 25%). The available, publicly held strains of <i>Acetobacter cerinus</i> are as follows: IFO 3262 (ATCC 12303)	25
30		30
	3267 3268	35
3!	These strains of Acetobacter cerinus are cultured in a medium of which the main carbon source is glucose. These micro organisms do not require expensive organic nitrogen sources such as peptone or meat extract. When urea and inorganic nitrogen sources such as ammonium sulfate, ammonium nitrate meat extract. When urea and inorganic nitrogen sources such as ammonium sulfate, ammonium nitrate	30
4	The glucose concentration in the medium varies between 2.3 and 20 % professory sections. In order to obtain 2,5-diketogluconic acid most economically. The fermentation temperature is between 20 and 35°C, preferably between 25 and 30°C, most preferably around 28°C. The initial pH of the culturre 20 and 35°C, preferably between 25 and 30°C, most preferably around 28°C. The initial pH of the culturre	40
4	During the course of the fermentation, the pH is maintained at about 5.5 by the addition of sodium hydroxide solution. Calcium carbonate may be used for pH control and is added in medium make-up after autoclaving at an amount of 30 grams per 110 grams of glucose. After inoculation, the fermentation medium is agitated with a mechanical stirrer at about 1700 r.p.m.,	45
	and aerated at the rate of 0.5 to 1 volume of air per volume of soft per final states. Employing Acetobacter cerinus IFO 3263 or 3266, the fermentation is conducted until a yield of 2,5-	F 0
5	o It was determined by paper chromatography that the conversion of globase to 2,5 among the following pathways: Glucose 37-ketogluconic acid→2,5-diketogluconic acid	50
5	Glucose→5-ketogluconic acid→2,5-diketogluconic acid Whatman No. 1 and No. 4 paper are used employing a solvent system of methylethyl ketone acetone Whatman No. 1 and No. 4 paper are used employing a solvent system of methylethyl ketone acetone formic acid: water (80:6:2:12). The acid spots are located by spraying with a 0.2% o-phenylenediamine formic acid: water (80:6:2:12). The acid spots are located by spraying with a 0.2% o-phenylenediamine formic acid: water (80:6:2:12). The acid spots are located by spraying with a 0.2% o-phenylenediamine	55
	be used for identification. 2.5-Diketogluconic acid — green, riigh pressure injures a final fermentation broth by any con-	
6	ventional procedure known to those skilled in the art. The filtered fermentation broth may be processed as is by treatment with a borohydride and the resultant mixture of 2-ketogluconic acid and 2-ketogulconic acid hydrolyzed to yield ascorbic and erythorbic acids as described in co-pending British Patent Application No. 51415/77 21.3.79.	60

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2 GB 2 008 116 A 2 Example 1 The following aqueous inoculum medium was prepared: 5 5 Grams/litre Ingredient 25 Glucose 5 Corn steep liquor 10 0.5 KH₂PO₄ 10 0.5 K₂ HPO₄ 0.2 MgSO₄ · 7H₂O 6.3 CaCO₃ 15 15 pH 6.2 A shake flask containing one litre of medium was autoclaved for 30 minutes at 121°C. The pH of the cooled medium was 5.0. Cells of Acetobacter cerinus IFO 3263 from a nutrient agar slant (5 ml of a 20 ml sterile aqueous suspension) were added to the flask which was then shaken on a rotary shaker at about 20 20 28°C for about 24 hours. An aliquot of the culture growth sufficient to provide a 5% v/v inoculum was added to a 4-litre stirred fermentor containing 2 litres of the following production medium: 25 Grams/litre Ingredient 25 110 Glucose 0.5 Corn steep liquor 0.58 (NH₄)₂ HPO₄ 1.5 KH₂PO₄ 30 30 0.5 MgSO₄·7H₂O 0.5 Urea 1 mg CuSO₄ • 5H₂ O 300γ Nicotinic acid 35 pH 6.0 35 The fermentation was conducted at a temperature of about 28°C with stirring at 1700 r.p.m. and aeration at the rate of 0.75 volume per volume of broth per minutes. After a fermentation period of about 20 hours, sterile aqueous glucose was added (55 grams/lite). The pH was maintained at 5.5 by the addition of 40 sodium hydroxide solution. The fermentation was continued until a yield of 2,5-diketogluconic acid of 40 95% (based on glucose) was obtained. Example 2 The method of Example 1 may be repeated with comparable results employing Acetobacter cerinus IFO 45 3266. **CLAIMS** 1. A process for producing 2,5-diketogluconic acid which comprises aerobically propogating Aceto-50 bacter cerinus in a glucose medium and then recovering the resulting 2,5-diketogluconic acid or processing the fermentation broth by selective reduction to yield 2-ketogulonic and 2-ketogluconic acids. 2. A process as claimed in claim 1, wherein the glucose concentration in the medium is form 2.5 to 20%, the fermentation temperature is from 20 to 35°C, the initial pH is from 3.5 and 7.5, and the pH during 55 55 the course of the fermentation is maintained at about 5.5. 3. A process as claimed in claim 1 or 2 wherein said Acetobacter cerinus is strain IFO 3263. A process as claimed in claim 1 or 2 wherein said Acetobacter cerinus is strain IFO 3266. A process as claimed in claim 1 substantially as described in Example 1 or 2. 6. 2,5-Diketogluconic acid, 2-ketogulonic or 2-ketgluconic acid, which has been prepared by a process 60 60 as claimed in any one of claims 1 to 5.